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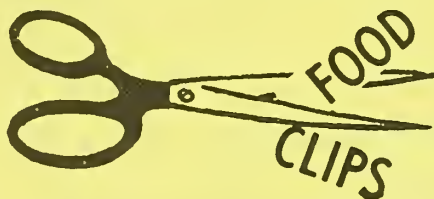
Food and Home Notes

UNITED STATES DEPARTMENT OF AGRICULTURE
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Like to eat ground raw meat? Don't do it! It's neither smart -- nor safe. Why? Because ground meat is usually handled often in preparation and germs get mixed into it. Ground meat should be cooked thoroughly according to USDA nutritionists.

* * *

Most germs that cause food poisoning are killed when you boil, broil, or roast foods. However -- when food stays warm for 2 hours or longer, some germs produce poisons that are not destroyed by heating.

* * *

The yield from a pound of fresh vegetables may vary from two to six servings ($\frac{1}{2}$ cup each) when cooked. In planning, consider the loss of water during cooking. Some absorb water and swell as they cook, some shrink because they loose water.

* * *

Remember that green leafy vegetables quickly wilt and change flavor as water evaporates from tissues.

* * *

WEATHER PROJECT

— OFF THE GROUND

The weather! Mark Twain's famous quotation that we talk about the weather-- but can't do anything about it now may be out-dated. A cooperative program between the USDA and National Oceanic and Atmospheric Administration will provide more specific and detailed weather information than ever before -- direct to the farmer.

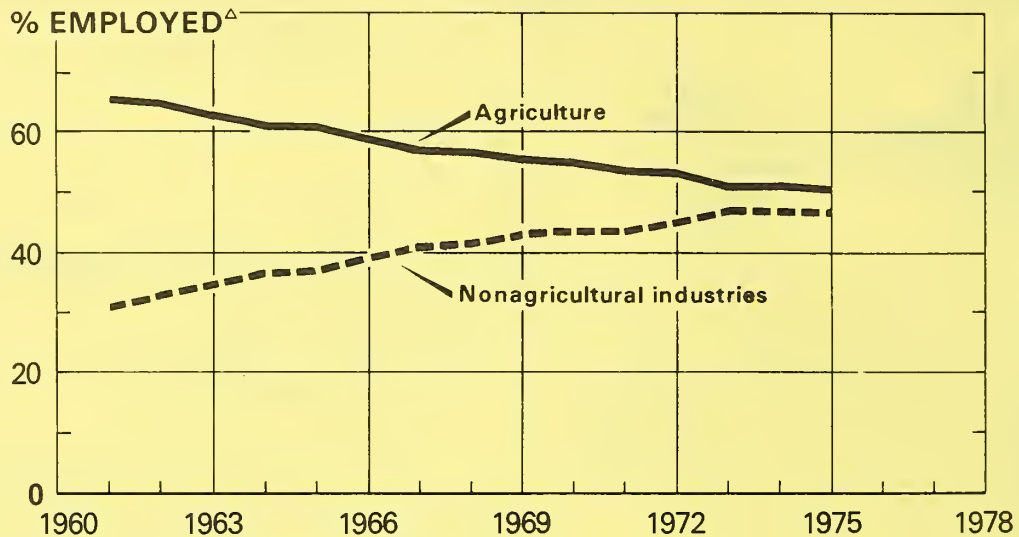
Undoubtedly this will help farmers reduce risks when they know what the right combination of high temperatures and low humidity for cutting hay is and when forage crops will reach the maximum nutritive level and should be harvested.

Cooperative state extension personnel have been assigned to work directly with a counterpart in the nearest Weather Service office to provide information on what farming operations are underway and what types of weather would effect the farming operations -- and how.

In another part of this expanded program, hundreds of volunteers will be reporting local weather to a Weather Service computer in Silver Spring, Maryland via toll-free telephone lines. This network is being used in Maryland now and there is a possibility that it will be expanded to other states this summer -- if it proves to be effective.

AGRICULTURAL CHARTS

FARM RESIDENTS EMPLOYED IN AGRICULTURE AND NONAGRICULTURAL INDUSTRIES *



* COMPARABLE DATA NOT AVAILABLE FOR YEARS PRIOR TO 1961.

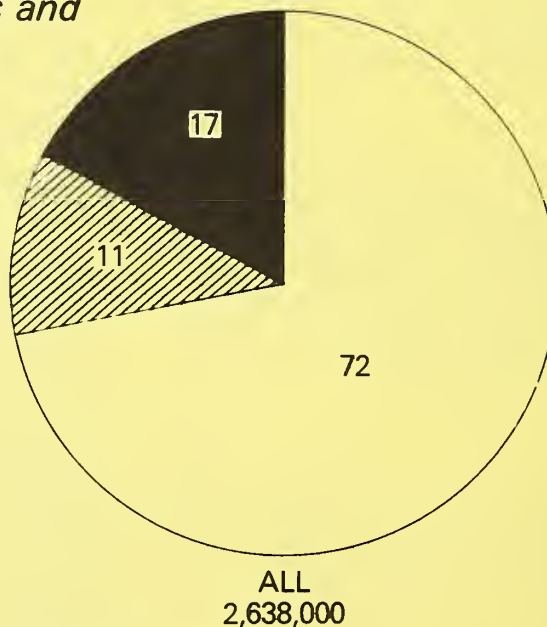
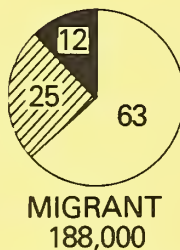
^Δ PERCENT OF FARM RESIDENT LABOR FORCE 14 YEARS OLD AND OVER.

USDA

NEG. ERS 2493 - 76 (9)

FARM WAGeworkERS, 1975

By Migratory Status and Ethnic Group



* REFERS TO WHITE AMERICANS OTHER THAN THOSE OF SPANISH ORIGIN.
 SOURCE: HIRED FARM WORKING FORCE SURVEY OF 1975.

USDA

NEG. ERS 773 - 76 (9)

Prepared by the Economic Research Service of the U.S. Department of Agriculture. Slides/prints of these charts are available to the PRESS for reproduction if requested to the Editor of Food and Home Notes.

SUMMER COLOR

VIA SHRUBS, VINES AND TREES

If you'd like to add colors of summer, here's something for you -- It's a newly revised booklet, "Shrubs, Vines and Trees for Summer Color," put out by the U.S. Department of Agriculture. If you like blue -- try "Bluebeard"...usually grows small (3 to 6 feet) -- the flowers are violet blue to powder blue, and sometimes white...will last from August until the first frost with any luck.

Prefer white? How about a "bottlebrush buck-eye"?...a coarse, wide spreading shrub. It has small white flowers (in July and August) and it usually grows 8 to 12 feet tall.

Like purple? Flowering Raspberry may be a good choice. It blooms from June until September and the flowers are purple and fragrant. They form in multi-flowered clusters at the tips of the stems.

Pinkish-purple flowers? Try "Heath" which grows about one foot tall and flowers from July until October. The flowers are small, very bright and usually bloom in pairs.

There are many more that can dress your garden in whatever appeals to you. Home and Garden Bullétin No. 181 is available from the GPO, Washington, D.C. 20402 for .35 cents. There is a minimum charge of \$1.00 for mail orders-- so maybe your neighbors want copies too and you can order three. -- \$1.05.



Golden Raintree



Beautyberry

SUPERMARKETS TOMORROW

— BIGGER AND MORE EFFICIENT

A typical supermarket today serves about 5,000 consumers. In the future, it is assumed that it will be able to serve 16,000 to 65,000 customers -- and possibly for less money, over-all. According to a recent Economic Research Service/USDA report, six proposals have been made toward this direction.

One way to be more efficient would be to receive most products on portable platforms so that they could be moved directly into the aisles. Most items could be displayed in tray racks just as they come in cartons. Remainder



of the merchandise could be sold in bulk dumps (as they do in Europe). Labor could be scheduled according to analytical forecasts of daily man-hour requirements. After hours, stacking of stock (whenever possible) would be helpful. Cut stock travel distance by optimizing store layout.

Direct labor saving is the greatest advantage of these innovations. However, there are problems -- time and expense -- in order to implement these ideas. But, perhaps, the step to a better way may be a beginning.....and ultimately a money/time more efficient system.



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